



Welcome to CARVE® American Grille! Reinventing the American grille experience, CARVE also pays homage to Perry's Restaurants' humble butcher shop beginnings by featuring an innovative menu of butcher-fresh, ingredient-focused dishes with a special emphasis on live-fire, smoke and wood-grilling techniques that enhance the ambiance and flavors.

SPECIALS



CARAMELIZED PRIME RIB THURSDAY 🍷 🍷 49

Thursday, 4PM – 10PM

We have reinvented what prime rib can be with our **16 oz. Caramelized Prime Rib**, pecan-wood fired, prepared to your preference from medium-rare to well-done, then caramelized and crusted, topped with CARVE® Steak Butter and served with a twice-baked potato and creamy horseradish. Additional ounces available for only \$2.95/oz.



CARVE LUNCH BOARD 25

Everyday, 11AM – 5PM

Mini Wagyu Meatloaf Cupcake, 4 oz.
Salmon fillet, (1) Shrimp Brochette,
(1) Hog Heaven medallion & more



SMOKED STRIP FRIDAY LUNCH 🍷 🍷 19

Friday, 11AM – 5PM

8 oz. Smoked, Sliced NY Strip, served
with mashed potatoes



FEATURED LUNCH ENTRÉE SALADS

Everyday 11AM – 3PM | Select any salad on the

CARVE Lunch/Dinner Menu and add a protein for additional price listed below

CHICKEN 🍷 🍷 10 | SHRIMP 🍷 🍷 12 | GRILLED SALMON 🍷 🍷 13

SLICED FILET TENDERLOIN 🍷 🍷 16

MIXOLOGY

16

- SIGNATURE SORBET SUNDAE SOUR** 🌿 🍷 Bulleit bourbon, fresh-pressed lemon juice and egg white froth, topped with Perry’s Reserve Cabernet sorbet and a Luxardo cherry
- BUBBLY BLACK ROSE** 🌿 🍷 🍷 Reyka vodka, St-Germain elderflower liqueur, fresh-pressed lemon juice, blackberry purée and black tea, topped with prosecco
- DAIQUIRI DOWN UNDER** 🌿 🍷 🍷 Don Q rum, Bauchant orange liqueur, fresh-pressed lime juice, lavender and freshly-muddled kiwi
- PALOMA PUNCH** 🍷 🍷 Espolòn Blanco tequila, Aperol, fresh-pressed lime juice and a hint of mint, topped with grapefruit hefeweizen
- ORANGE YOU MY FAVORITE MULE** 🌿 🍷 🍷 Ketel One Oranje vodka, Bauchant orange liqueur and fresh-pressed lime juice, topped with ginger beer
- RITA ROSÉ OLÉ** 🌿 🍷 🍷 Calirosa Rosa Blanco tequila, Perry’s Reserve Rosé, St-Germain elderflower liqueur, rose water and fresh-pressed lemon juice
- PEACHY PLANE** 🌿 🍷 🍷 Maker’s Mark bourbon, Aperol, Amaro Nonino Quintessentia, fresh-pressed lemon juice, and peach purée
- MEZCAL RITA** 🌿 🍷 🍷 🍷 Del Maguey Vida mezcal, Pueblo Viejo Silver tequila, fresh-pressed lime juice, jalapeño purée and black walnut bitters, rimmed with chile salt
- NEGRONI BIANCO** 🌿 🍷 🍷 Aviation gin, Italicus, and Cocchi Americano, with a hint of orange
- ESPRESSO BISCOT-TINI** 🌿 🍷 🍷 🍷 Tito’s Handmade vodka, Luxardo espresso liqueur, Faretti chocolate biscotti liqueur, and espresso

BARREL-AGED OLD FASHIONEDS

- CARAJILL-O FASHIONED** 🌿 🍷 🍷 Hornitos Black Barrel tequila, Licor 43, Luxardo espresso liqueur, vanilla, xocolatl mole bitters, and expressed orange peel, served with vanilla aroma **17**
- VOL-CANE-O FASHIONED** 🌿 🍷 🍷 Flor de Caña 12 year rum, St. Elizabeth Allspice Dram, elemakule tiki bitters, and expressed lemon peel, served with vanilla aroma **17**
- SMOKY WILD FASHIONED** 🌿 🍷 Wild Turkey Longbranch bourbon, honey water, Angostura bitters, and a hint of grapefruit, served tableside in a cedar plank board-smoked glass **18**

MOXOLOGY (MOCKTAILS)

7

- THE BOOSTER** 🌿 🍷 🍷 Fresh-pressed lime juice and freshly-muddled pineapple and mint, topped with ginger ale
- THE REFRESHER** 🌿 🍷 Fresh-pressed grapefruit and lime juices, freshly-muddled grapefruit and rosemary and honey water
- THE HYDRATOR** 🌿 🍷 🍷 Fresh-pressed lime juice, freshly-muddled cucumber and raspberry and agave

🌿 Gluten-Free Friendly 🍷 Gluten-Free Friendly with modifications 🌿 Vegetarian 🍷 Vegan

🍷 Dairy-Free Friendly which might include butter 🍷 Dairy-Free Friendly with modifications which might include butter

🍷 Contains Nuts (ask for modifications)

🍷 Undercooked - These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

STARTERS

HOG HEAVEN 🍷 🍷 Smoked bacon-wrapped pork belly with sherry-bacon vinaigrette and braised red cabbage with Granny Smith apples	18	CHARRED CHILE RELLENO 🌿 Corn chip-coated poblano pepper stuffed with pepper jack cheese and served with tomatillo salsa, cilantro crema and pico de gallo	15.5
CALAMARI FRITTI 🍷 🍷 With Asian slaw, Thai basil dipping sauce and roasted peanuts	18	SALMON CAKES In-house pecan smoked salmon, celery, red peppers and dijonnaise, lightly breaded, flash-fried and served with remoulade	17.5
SPINACH ARTICHOKE DIP Creamy spinach artichoke dip enhanced with smoked bacon and pepper jack cheese	17	GUILTLESS CAULIFLOWER CHEESY STICKS 🌿 🍷 16 Served with San Marzano sauce	
FIRE-ROASTED OYSTERS 🍷 🍷 HALF DOZEN 24 With CARVE Steak Butter, caramelized onions and garlic, pepper jack cheese and Parmesan crust		WOOD-FIRED SHRIMP BROCHETTE 🌿 Bacon-wrapped shrimp with pepper jack cheese and a sliver of jalapeño	FOUR 17.5
FILET TENDERLOIN TOAST 🍷 🍷 17.5 Thinly sliced beef tenderloin with bacon jam, finished with horseradish cream		LOBSTER CORN DOGS Lobster and shrimp mousse with a hush puppy batter and lemon aioli	THREE 19

WOOD-FIRED PIZZA

NY STRIP PIZZA	23
PROSCIUTTO & FIG PIZZA	20
ROASTED GARLIC, SPINACH & ARTICHOKE PIZZA	20
THREE-CHEESE PIZZA 🌿	19

BREADS 7

CHARRED TUSCAN BREAD TOWER 🌿 🍷 With extra virgin olive oil garlic rub
GRUYERE TOPPED POPOVERS Served with toasted onion butter

SOUPS OR SALAD 13

CHEF'S CHICKEN SOUP 🌿 🍷 RESTORATIVE BONE BROTH 🌿 🍷 <i>Enhance to a French Onion Soup</i> 🍷 +3 COLD-SMOKED CAESAR With smoked cheese THAI SLAW SALAD 🌿 🍷 🍷 With roasted peanuts and Thai basil vinaigrette	APPLEWOOD GRILLED BEET SALAD 🌿 🌿 🍷 With radicchio, grapefruit, pomegranate and creamy feta spread HEIRLOOM TOMATO & AVOCADO 🌿 🌿 🍷 With Dijon vinaigrette
SIGNATURE WEDGE WHEEL 🌿 🍷 Cross-cut iceberg wheel, bacon, bleu cheese, cherry tomatoes and buttermilk vinaigrette	16

BURGERS

BUTCHER'S CHEESEBURGER 🍷 🍷 Ground in-house daily with choice of cheese	19
BIG BELLY BURGER 🍷 🍷 Topped with our pork belly wrapped in bacon, bacon jam, pickled jalapeños, Gruyère cheese and creamy slaw	25

SANDWICHES

CARVE FRENCH DIP 🍷 🍷 Smoked NY Strip shaved with Gruyère cheese, peppers and onions on a hoagie roll	26
GRILLED SALMON SAMMIE 🍷 🍷 Atlantic salmon fillet with caper dill aioli, confetti slaw and pickles on a toasted brioche bun	25
THE ULTIMATE RIBEYE HERO 🍷 🍷 10 oz. whole ribeye steak served on a hoagie roll	32

Burgers/Sandwiches served with choice of Homemade French Fries OR Fried Onion Strings

A suggested gratuity of 20% will be added to parties of 8 or more. It is company policy that guests have the unrestricted right to determine the final amount of gratuity free from compulsion and negotiation.

CARVE CLASSICS

Proudly serving USDA Upper Choice or higher Midwestern beef specifically hand-selected for CARVE

8 OZ. BACON-WRAPPED CHERRY-SMOKED FILET MIGNON 🍷🥗🥩	49.5	SIGNATURE WAGYU MEATLOAF CUPCAKES 29	With mashed potato "icing"
Served with caramelized onions and topped with CARVE Steak Butter		CEDAR PLANK FIRED REDFISH 🍷🥗🥩🥑	39
		With grilled asparagus	
18 OZ. LONG BONE CHICKEN-FRIED PORK CHOP	27	THE FIREWORKS CHICKEN 🍷🥩	29
COWBOY-STYLE With creamy pan sausage gravy		Brick oven half chicken with roasted smashed fingerling potatoes	
or GARDEN-STYLE Topped with salad		MESQUITE-GRILLED BABY BACK RIBS 🍷🥩	FULL SLAB 37
MISO BUTTERED SALMON 🍷🥗🥩	37	Complemented by a multicolor slaw with a light, creamy vinaigrette	
With grilled asparagus		22 OZ. BONE-IN COWBOY RIBEYE 🍷🥗🥩	69
14 OZ. CARVE SMOKED SLICED NY STRIP 🍷🥗🥩	49.5	Served with caramelized onions and CARVE Steak Butter	
With Truffle Merlot sauce and caramelized onions		CHICKEN AND WAFFLES	26
TRUFFLE CHICKEN POT PIE	26.5	Buttermilk-fried with vanilla waffles, apple syrup and fruit trio	
Hearty braised chicken breast with vegetables, topped with a flaky butter crust and garnished with truffle oil and peelings		SPAGHETTI SQUASH PRIMAVERA 🍷🥗🥩🥑	24.5
SALT & PEPPER FRIED SHRIMP 🍷🥗🥩	26	Steamed spaghetti squash with mixed seasonal vegetables, basil marinara, toasted pine nuts and Parmesan (vegan optional)	
With cilantro, Fresno chiles and French fries			

CARVE BOARD FOR 4 🥗🥩 195

14 oz. CARVE Smoked Sliced NY Strip, 16 oz. Sliced Caramelized Prime Rib, 12 oz. Center-cut Filet Mignon; 4 Hog Heavens, 4 Shrimp Brochettes, and 4 Lobster Corn Dog Balls. Served with au jus and Truffle Merlot sauce and steaks topped with CARVE Steak Butter.

BUTCHER'S CUSTOM-CUT STEAKS

Custom-cut by the ounce, served with CARVE Steak Butter.

RIBEYE 🥩🥩	(MIN. 14 OZ.) 3.95/oz.
NY STRIP 🥩🥩	(MIN. 14 OZ.) 3.75/oz.
FILET MIGNON 🥩🥩	(MIN. 8 OZ.) 6.25/oz.
- Add \$3 to bacon wrap your Filet	

Available raw for take-home with CARVE Steak Butter.
25% discount applied by the ounce.



TOPPERS

WOOD-FIRED SHRIMP 🍷🥩	TWO 6
FIRE-ROASTED OYSTERS 🍷🥩	EACH 4
CARVE-STYLE 🍷🥩	8
Lump crabmeat, CARVE Steak Butter and grilled asparagus	
COLOSSAL SCALLOP 🍷🥩	EACH 9
LOBSTER TAIL 🍷🥩	WHOLE TAIL 4 OZ. 25 HALF TAIL 2 OZ. 15

SIDES FOR TWO 14





SMOKED MAC & CHEESE	ROASTED GARLIC CAULIFLOWER PURÉE 🍷🥗🥩🥑
SWEET JALAPEÑO CORN BRÛLÉE 🍷🥗	SAUTEED BURGUNDY MUSHROOMS 🍷🥗
SWEET SRIRACHA BRUSSELS SPROUTS 🍷🥗	CREAMED SPINACH
FIRE-ROASTED SEASONAL VEGETABLES 🍷🥗🥩🥑	TRUFFLE STEAK FRIES 🥩
FINGERLING SMASHED POTATOES 🍷🥗🥩	FRENCH FRIES (INDIVIDUAL SERVING, 7) 🍷

CHEFFY WHIPPED POTATOES 🍷 MADE-TO-ORDER	16
We whip in your favorites: bacon, scallions, capers, purple onions, sharp cheddar cheese	

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WINE ON TAP

EACH CARAFE SERVES 6 STANDARD
POURS FOR THE PRICE OF 5

			
TASTE 2.5 oz.	STANDARD 5 oz.	CARVE POUR 7.5 oz.	CARAFE 30 oz.





WHITES & ROSÉS

Becker Vineyards Viognier Reserve, High Plains, Texas	4	8	12	40
Caposaldo Pinot Grigio, Veneto, Italy	4	8	12	40
Mohua Sauvignon Blanc, Marlborough, New Zealand	5	10	15	50
Pacific Rim Riesling, Columbia Valley, Washington	5	10	15	50
Joel Gott Sauvignon Blanc, California	5	10	15	50
Wente Vineyards 'Riva Ranch' Chardonnay, Arroyo Seco, Monterey	5	10	15	50

REDS

Tribute Cabernet Sauvignon, California	4	8	12	40
J. Lohr Estates 'Falcon's Perch' Pinot Noir, Monterey	5	10	15	50
Portillo Malbec, Uco Valley, Mendoza, Argentina	5	10	15	50
Querceto Super Tuscan, Italy	5	10	15	50
Elouan Pinot Noir, Oregon	6	12	18	60
Alexander Valley Vineyards 'Homestead' Red Blend, Alexander Valley	6	12	18	60
Seghesio Zinfandel, Sonoma	6	12	18	60
Chelsea Goldschmidt Merlot, Alexander Valley	7	14	21	70
Pessimist Red Blend by DAOU, Paso Robles	7	14	21	70
Katherine Goldschmidt Cabernet Sauvignon, Alexander Valley	8	16	24	80
Martin Ray Cabernet Sauvignon, Napa Valley	8	16	24	80

WINE BY THE GLASS

			
TASTE 2.5 oz.	STANDARD 5 oz.	CARVE POUR 7.5 oz.	BOTTLE 25.4 oz.

BUBBLES

Jeio Bisol Prosecco, Veneto, Italy	5.5	11	15	48
Umberto Fiore Moscato d'Asti, Piedmont, Italy	5.5	11	15	48
Mumm Sparkling Brut Prestige, California	7.5	15	20	64
Langlois Crémant de Loire Brut Rosé, Loire Valley, France	9	18	25	80

PERRY'S RESERVE WINES

Perry's Reserve Premier Cru Champagne, Chigny-les-Roses, France	15	30	41	130
Perry's Reserve Chardonnay, Sonoma County	7	14	19	60
Perry's Reserve Rosé, Monterey	7	14	19	60
Perry's Reserve Pinot Noir, Monterey	7	14.5	19.5	62
Perry's Reserve Cabernet Sauvignon, Sonoma County	9	18	25	80
Perry's Reserve Big Red Blend, Napa Valley	20.5	41	56	180

WINE BY THE BOTTLE

BUBBLES

Jeio Bisol Prosecco, Veneto, Italy	48
Umberto Fiore Moscato d'Asti, Piedmont, Italy	48
Mumm Sparkling Brut Prestige, California	64
Langlois Crémant de Loire Brut Rosé, Loire Valley, France	80
Perry's Reserve Premier Cru Champagne, Chigny-les-Roses, France	130

WHITES AND ROSÉS

August Kessler 'R' Riesling, Germany	40
Antinori Santa Cristina Pinot Grigio, Italy	44
Jolivet 'Attitude' Sauvignon Blanc, Loire Valley, France	50
Craggy Range Sauvignon Blanc, New Zealand	56
Perry's Reserve Chardonnay, Sonoma County	60
Perry's Reserve Rosé, Monterey	60
Miraval Rosé, Provence, France	65
Twomey Sauvignon Blanc, Sonoma	75
Louis Latour 'La Chanfleure' Chablis, Burgundy, France	88
Rombauer Chardonnay, Carneros	97
Jordan Chardonnay, Russian River Valley	99

REDS

TintoNero Malbec, Uco Valley, Mendoza, Argentina	44
'Les Légendes' by Domaines Barons de Rothschild Lafite, Bordeaux, France	50
Prelus della Volpaia Cabernet Sauvignon, Tuscany, Italy	52
Rodney Strong Merlot, Sonoma	52
Alexander Valley Vineyards 'Sin Zin' Zinfandel, Alexander Valley	55
Jackson Estate Pinot Noir, Anderson Valley	56
Perry's Reserve Pinot Noir, Monterey	62

REDS (CONTINUED)

Marqués de Cáceres Gran Reserva Tempranillo, Rioja, Spain	68
Benton Lane Pinot Noir, Willamette Valley, Oregon	70
DAOU Cabernet Sauvignon, Paso Robles	70
Catena Malbec, Mendoza, Argentina	72
E. Guigal Crozes-Hermitage, Rhône Valley, France	76
Leviathan Red Blend, California	76
Perry's Reserve Cabernet Sauvignon, Sonoma County	80
Alexander Valley Vineyards 'Schoolhouse' Cabernet Sauvignon, Alexander Valley	98
EnRoute Pinot Noir, Russian River Valley	100
Prisoner Red Blend, California	100
Duckhorn Merlot, Napa Valley	105
Orin Swift '8 Years in the Desert' Red Blend, California	108
Belle Glos Pinot Noir, Santa Lucia Highlands	115
Stags' Leap Winery Cabernet Sauvignon, Napa Valley	118
Faust Cabernet Sauvignon, Napa Valley	122
Frank Family Vineyards Cabernet Sauvignon, Napa Valley	138
Château L'Ecuyer, Pomerol, France	145
Groth Cabernet Sauvignon, Oakville, Napa Valley	160
Perry's Reserve 'Big Red Blend', Napa Valley	180
Silver Oak Cabernet Sauvignon, Alexander Valley	205

PORT WINES

Graham's Late Bottle Vintage Port, Portugal	12
Dow's 20-year-old Tawny Port, Portugal	18

WEEKEND BRUNCH FEATURES

Saturday & Sunday, 11AM – 3PM | Lunch/Dinner menu also available

BRUNCH STARTERS

HASHBROWN BREAKFAST PIZZA 🌾

Rösti potato crust, fire-roasted in our pizza oven, topped with scrambled eggs, bacon and cheese

STEAK, BACON & EGG CROSTINIS 🍷

Toasted crostinis topped with shaved beef tenderloin, bacon jam and Béarnaise (egg) sauce

17 SMOKED SALMON AND AVOCADO TOAST 🍷 19.5

With Aleppo pepper, Maldon sea salt and tangerine oil

16 CHARRED CHILE RELLENO 🌿 15.5

Corn chip-coated poblano pepper stuffed with pepper jack cheese and served with tomatillo salsa, cilantro crema and pico de gallo

SEASONAL FRUIT PLATE 🍷 11

BRUNCH ENTRÉES

TEX-MEX MIGAS 🌾 🌿 🍷

Scrambled egg and pepper hash with crisp corn tortillas, melted cheddar cheese and fresh salsa piquant

CHICKEN AND WAFFLES

Buttermilk-fried with vanilla waffles, apple syrup and fruit trio

19 OPEN-FACED STEAK & EGGS PO' BOY 🍷 26

Smoked NY strip shaved with peppers, onions and Gruyère cheese on a toasted hoagie with over-easy eggs and crisp onion strings

SALMON CAKES BENEDICT

Two salmon cakes covered with poached eggs and herb hollandaise sauce, then garnished with chive, dill and parsley

23 FILET CREOLE BENEDICT 🍷 🍷 35

6 oz. sliced tenderloin topped with poached eggs and dijonnaise, then served on a toasted English muffin

BRUNCH COCKTAILS 13 | CARAFE 39

Full Mixology/Moxology menu also available

EACH CARAFE SERVES AT LEAST 4 COCKTAILS FOR THE PRICE OF 3

HEAVENLY BLOODY MARY 🌾 🍷

Dripping Springs vodka and Zing Zang, served with celery, olives, lime wedge, and flash-flamed bacon

PEACH MIMOSA SLUSH 🌾 🍷 🍷

Aperol, St-Germain elderflower liqueur, and peach liqueur frozen into a slush and topped with sparkling wine

SMOKY PINEAPPLE BRUNCH PUNCH 🌾 🍷 🍷

Montelobos mezcal, fresh-pressed lemon juice, pineapple purée and a hint of cinnamon

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